



# Bananas Foster Baked French Toast

Makes 6 servings

This is a great recipe to assemble the night before and just pop in the oven in the morning. We serve it with candied pecans for a little crunch.

## Ingredients

1/2 cup butter, cubed	12 slices bread (we use Jim's homemade)
2/3 cup packed brown sugar	1-1/2 cups 2% milk
1/2 cup heavy whipping cream	3 large eggs
1/2 teaspoon ground cinnamon	1 tablespoon sugar
1/2 teaspoon ground allspice	1 teaspoon vanilla extract
3 large bananas, sliced	

## Directions

- Place butter in a microwave-safe bowl; microwave, covered, until melted, 30-45 seconds. Stir in brown sugar, cream, cinnamon, and allspice. Add bananas; toss gently to coat.
- Transfer to a greased 13x9-in. baking dish. Arrange bread over top, trimming to fit as necessary.
- Place remaining ingredients in a blender; process just until blended. Pour over bread. Refrigerate, covered, 8 hours or overnight.
- Preheat oven to 375°. Remove French toast from refrigerator while oven heats. Bake, uncovered, until a knife inserted in the center comes out clean, 35-40 minutes. Let stand 5-10 minutes. Invert to serve.

## Options

- For Gluten-Free-use gluten-free bread
- For Dairy Free use almond milk and vegan butter